In Touch
WITH THE GENERAL MANAGER

Dear Friends of Hospitality:

Now that fall is here we’re excited to be back in the thick of things with the football season in full swing and students filling every nook and cranny of beautiful Happy Valley.

In this issue you’ll find an article about one of our long-time employees at The Penn Stater who has a very exciting passion outside of his everyday work with us. As usual, our recipe and wine corner will inspire you to get into the kitchen as the days get cooler, and our calendar will help you plan your fall schedule. Note that the Inn will play host to two more terrific wine events this fall and of course the sports teams will keep us busy. There are plenty of things to do, so enjoy the beautiful fall weather and make your plans to visit the campus soon!

Don’t forget to send back your comments for a chance at a free overnight in one of our beautiful hotels, and if there’s something you’d like to read about in an upcoming issue, don’t hesitate to let us know. Thanks for your support this past year. We’re looking forward to even more exciting events in 2011.

Jim Purdum
General Manager

PENN STATE HOSPITALITY SERVICES PHOTO CONTEST

We’re looking for new images to use as part of our ongoing efforts to promote Penn State as a year round destination and we would love to have photos of your memorable visits to the area. To that end, we are sponsoring a contest to encourage participation and we really hope you’ll consider sending some of your photos that capture the variety of sights, people, attractions and events that make Happy Valley such a great place to visit.

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The Prize
The Winner of this Photo Contest will be awarded a fabulous Penn State Winter Sports Weekend Package at their choice of The Nittany Lion Inn or The Penn Stater Conference Center Hotel. This package includes hotel accommodations for a family of up to four people, tickets to selected sporting event(s), transportation to and from the athletic venue, Saturday Breakfast and Sunday Brunch.

Submit Your Photos
Please email your photos along with your name, email, phone number, and address using the subject line “photo contest” to fel2@psu.edu. By entering the contest, photographers agree to have their submitted photograph displayed on Penn State Hospitality Service’s website or print materials without any fee or other form of compensation. Entries will be accepted until December 15, 2010. Winner will be announced in January 2010.

Staff at both Legends at the Penn Stater and Whiskers at The Nittany Lion Inn have been listening carefully to their customers – people who love the micro-brews and local breweries. In an effort to accommodate them, both pubs have now “recrafted” their beer lists.

Kimberly Snyder notes, “We have added many new “craft” beers to our list, mostly American, but some from other countries like Belgium and Germany. Single-serving bottles are available of course, but we also feature large format bottles (22-25 ounces) for table-side beer service as an alternative to a bottle of wine.”

Chef Tom Schilling has also added many new brews. “We have added at least fourteen new beers – almost half of our selection is now from local or Pennsylvania breweries. We’re using seasonals now and offering some trendy beers that only come kegged, like Great Blue Heron Pale Ale from Elk Creek. We’re trying to support small businesses and we used the feedback from our Beer and Barbecue event to choose the new selections.”

These beers are also available on the banquet menus (for table side or banquets). Here’s a small sample of what we have available:

- Sly Fox Saison VOS
- Corsendonk Abbey Brown Ale
- Rogue Hazelnut Brown Nectar
- Stone Smoked Porter
- Keewaydin Cider
- Dogfish Head Ale 901PA
- Victory Golden Monkey
- Majic Hat #9
- Sierra Nevada Pale Ale

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JACK OF ALL TRADES: MASTER OF ONE

Dave Kindelberger can do many things well. He has spent most of the past thirteen years in The Gardens as a server – a career he did not plan but is thankful to have – and he's good at it. He also has many other skills pertaining to construction and technical work and he's a DJ as well. A sort of “jack of all trades.”

But when it comes to being a “master of none,” the old saying doesn't hold true. Dave is, in fact, a master at tournament bass fishing.

Since childhood, Dave has dreamed of fishing professionally. He saw it on TV but didn’t know how to get started. It took him until he was thirty years old to finally give it a shot and he has never looked back. He is passionate about tournament fishing and has now come far enough that he may be able to try fishing as a true pro next year. “That's really my dream – to make this my profession and to support my family with it,” Dave says. “There's so much money to be made in sponsorships and prizes that once you get good enough, it's a great living.”

Dave notes that the biggest misconception about fishing is that you just throw in a line and catch fish. “In fact,” he says, “fishing is a science and until you understand where the fish are and their behavior, you won't be very successful. I always learn as much as I can about the body of water before I even begin to fish. It makes me a little slower, but I'm consistent.”

Dave's goal is to be among the best. “It's that goal that keeps me going,” he says. “I dream big, I read a lot, and I believe in myself. I have lots of support at home too, and that makes all the difference in the world.

One of the best moments I've had was when my girlfriend and I won a tournament together. She enjoys it too, and that makes it a really fun family activity for us.”

There's also another goal that Dave has in mind. He wants to share his passion with kids who are not as fortunate. “I really want to get involved with kids and get them out on the water. I want to teach them to fish and to share this fun sport with them. I don't want them to wait until they are thirty to participate like I did.”

So keep your eye on the TV and if you see someone who looks vaguely familiar in a bass boat, it just might be Dave!

Inn Welcomes New Event Planners

Three new event planners are now gracing the halls of the Nittany Lion Inn. Kristal Scott (left), Salomea Grucela (middle) and Kelsey Squire (right) are all ready to help you plan your next special gathering.
**OCTOBER 2010**

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**JOIN US FOR OUR WINE TRADITIONS!**

**Football to Grapes — October 28**

Join us for a special dinner featuring an exquisite menu creatively paired with wines, presented by alumnus Gary Eberle, from his California winery. This year’s event features a selection of wines from the Inn’s award-winning collection, matched with entrees like chilled crab salad, confit salmon, red oak smoked baby back ribs, and stuffed, roasted beef tenderloin.

**Beaujolais Nouveau Wine School — November 18**

Come and enjoy wines exclusively from France! Sample dishes inspired from the Burgundy Region, uniquely prepared by Chef Monk and his staff.

Visit www.pennstatehotels.com for more information, or call 814-865-8590 to make your reservation.
### Hearty Fall Pumpkin Soup

_(yield 1 gallon)_

- 14 baby pumpkins
- 1/2 bottle of rum
- 1 tbsp. thyme
- 3/4 cup shallot
- 1/4 cup garlic
- Vegetable stock
- 1 chili

- Cut pumpkins in half
- Seed and place on an oiled sheet tray
- Roast pumpkins in 350 degree oven for thirty minutes or until soft and golden
- Remove skin and mash
- In a hot pan with enough oil to saute, add shallots, then garlic and chili
- When they start to turn golden, add thyme
- Saute for 2 minutes and deglaze with rum
- Allow the rum to reduce and alcohol to evaporate and add pumpkin
- Continue to cook for 10-15 minutes then add stock for consistency
- Cook another 10 minutes and finish with a 1/2 cup of rum
- Puree in blender or with mixer
- Adjust sugar to taste
- Season to taste
**WIN!**

**A HAPPY WEEKEND IN HAPPY VALLEY!**

All you have to do is fill out the form below, clip it, and send it in. We'll put all the names in a hat and in October, November and December we'll choose one lucky person to enjoy a free weekend here in the Centre Region (certain weekend restrictions may apply).

If you would like to receive periodic announcements from us about dining and event specials, please fill in your e-mail address below. Your e-mail address will be kept confidential and will not be used for any other purpose nor will it be given to anyone else for any reason.

Comments about our newsletter / your wine suggestions:

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Name (please print) ________________________________________________

Address __________________________________________________________

City/State/Zip _____________________________________________________

Phone/E-mail ______________________________________________________

*Clip this coupon and mail to:*  
Ms. Fran E. Levin, Director  
Sales and Marketing  
Penn State Hospitality Services  
200 West Park Avenue  
State College, PA 16803

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**WINNERS**

Wilson Fisher, Clearfield, PA  
Nick Panco, Lewes, DE  
Peter Behrens, Bethlehem, PA